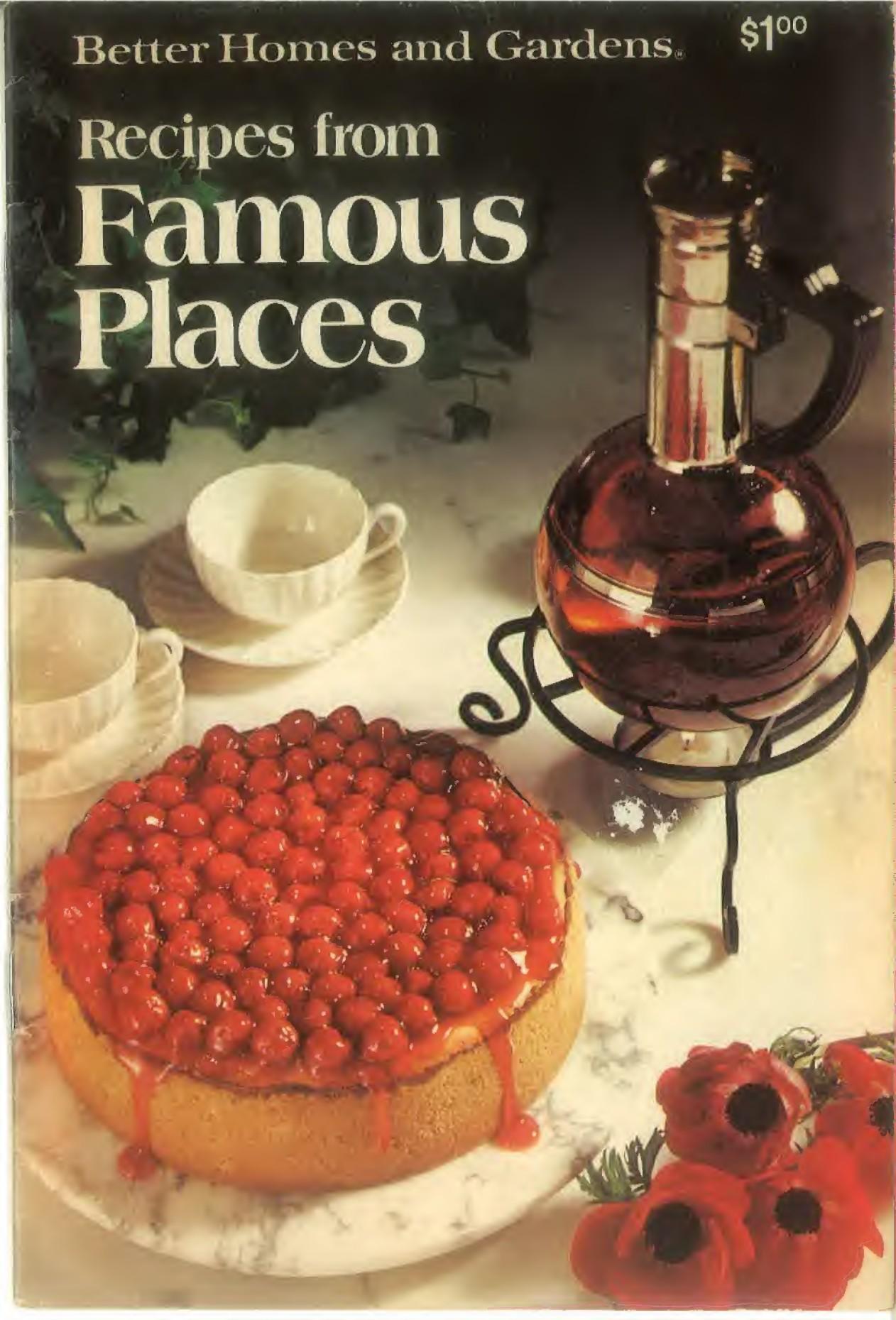


Better Homes and Gardens.

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Recipes from Famous Places





On the cover: Cherry-topped *Cheesecake* is an elegant dessert to keep in mind when you want to impress the family. (See recipe, page 8.)

Above: Crisp, delicious *Baked Stuffed Shrimp* make a tempting main dish. Serve with broccoli and warm *Yankee Corn Sticks*. (See recipes, page 4.)

Better Homes and Gardens®

Recipes from Famous Places

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Our seal assures you that every recipe in
Recipes from Famous Places is endorsed by
the Better Homes and Gardens Test Kitchen.

New England and the Northeast

PUBLICK HOUSE

Sturbridge, Massachusetts

YANKEE CORN STICKS

**1 cup all-purpose flour
3 tablespoons sugar
2 teaspoons baking powder
 $\frac{3}{4}$ teaspoon salt
1 cup yellow cornmeal
1 well-beaten egg
1 8 $\frac{3}{4}$ -ounce can cream-style corn
 $\frac{3}{4}$ cup milk
2 tablespoons cooking oil**

Stir together the all-purpose flour, sugar, baking powder, and salt; stir in yellow cornmeal. Blend together well-beaten egg, cream-style corn, milk, and cooking oil; add to dry ingredients. Stir just till moistened.

Preheat corn-stick pans in oven, then grease generously. Fill prepared corn-stick pans $\frac{2}{3}$ full with batter. Bake at 425° till done, about 20 minutes. Makes about 18 corn sticks.

BAKED STUFFED SHRIMP

**12 jumbo shrimp in shell, about 5
inches long (2 pounds)
8 ounces scallops
• • •
 $\frac{1}{4}$ cup butter or margarine
 $\frac{1}{4}$ teaspoon paprika
 $\frac{1}{4}$ cup finely crushed saltine
crackers (7 crackers)
3 tablespoons grated Parmesan
cheese
2 tablespoons crushed potato
chips
• • •
1 to 2 tablespoons dry sherry
Lemon wedges**

With sharp knife cut shrimp from underside through meat but not through shell; wash and devein. Insert a wooden pick crosswise between meat and shell, at both ends, to keep shrimp flat during baking. Chop uncooked scallops; spoon into shrimp.

Melt butter; stir in paprika, crushed crackers, Parmesan cheese, and potato chips. Pat onto shrimp. Place shrimp in 13x9x2-inch baking dish with a little water ($\frac{1}{2}$ cup) in bottom to prevent drying. Bake at 350° for 20 to 25 minutes. Remove from oven; sprinkle with a total of 1 to 2 tablespoons sherry. Serve with lemon wedges. Makes 4 servings.

LONGFELLOW'S WAYSIDE INN

South Sudbury, Massachusetts

PUMPKIN MUFFINS

1 cup raisins
 ½ cup water
 2 eggs
 1 cup canned pumpkin
 1¼ cups sugar
 ¾ teaspoon ground cloves
 ¾ teaspoon ground cinnamon
 ½ teaspoon salt
 ½ cup cooking oil
 1¾ cups all-purpose flour
 1½ teaspoons baking powder
 ½ teaspoon baking soda

Soak raisins in the ½ cup water for 5 minutes. Do not drain. In large mixing bowl beat eggs; stir in pumpkin, sugar, ground cloves, ground cinnamon, and salt. Add oil, mixing well.

Stir together flour, baking powder, and baking soda. Add to pumpkin mixture with *half* of the raisin-water mixture. Mix well. Add remaining raisin mixture; stir to mix. Fill greased muffin pans ⅔ full. Bake at 400° till top springs back when pressed with fingers, about 25 minutes. Makes 12 large or 16 medium muffins.

YANKEE POT ROAST

1 4-pound beef bottom round roast
 2 tablespoons cooking oil
 Salt
 Pepper
 2 stalks celery, sliced
 1 small onion, sliced
 1 carrot, sliced
 3 medium tomatoes, peeled and quartered or 1 8-ounce can tomatoes, cut up
 ½ cup water
 1½ teaspoons beef-flavored gravy base
 • • •
 ½ cup peas
 ½ cup diced carrots
 ½ cup green beans cut in 1-inch pieces
 ½ cup chopped celery
 3 tablespoons all-purpose flour
 ½ cup cold water

Trim excess fat from roast; tie if necessary. In oven-going Dutch oven brown on all sides in hot oil. Sprinkle with salt and pepper. Add sliced celery, onion, sliced carrot, tomatoes, ½ cup water, and gravy base. Bake, covered, at 325° for 2 hours.

Add peas, diced carrots, green beans, and chopped celery. Return to oven; bake, covered, till meat is tender, about 30 minutes longer. Remove meat from Dutch oven; slice and place in serving dish. Cover; keep warm.

Spoon vegetables from pan juices; set aside. On top of range boil pan juices till reduced to 2 cups, about 10 minutes. Stir together flour and the ½ cup water. Add to reduced pan juices. Cook and stir till mixture is thickened and bubbly. Add reserved vegetables and heat through. Season to taste with salt and pepper. Pour over and around meat in serving dish. Serves 8 to 10.



Broiled Scallops and Tartare Sauce, Old Original Bookbinder's, Philadelphia

OLD ORIGINAL BOOKBINDER'S

Philadelphia, Pennsylvania

BROILED SCALLOPS

1 pound scallops

Salt to taste

Pepper to taste

Dash paprika

Butter

Lemon wedges

Parsley sprigs

Tartare Sauce

Place scallops in shallow pan or pie plate. Sprinkle with salt, pepper, and paprika, then dot with butter.

Broil 3 inches from heat for 6 to 9 minutes or until scallops are very delicately browned, spooning pan drippings over scallops several times. To serve, garnish with lemon wedges and sprigs of parsley; pass Tartare Sauce. Makes 2 or 3 servings.

TARTARE SAUCE

1 cup mayonnaise

2 tablespoons minced parsley

1 tablespoon minced onion

1 tablespoon chopped pimiento-stuffed green olives

2 tablespoons well-drained green pickle relish

In a small mixing bowl combine mayonnaise, minced parsley, minced onion, chopped stuffed green olives, and well-drained green pickle relish. Stir together all ingredients till thoroughly mixed. Place cover over sauce and refrigerate for 3 hours before serving. Serve chilled sauce in a small bowl with Broiled Scallops.

BOOKBINDER'S SNAPPER SOUP

1½ pounds beef or veal knuckle,
 cut in 2-inch pieces
 ¼ cup butter or margarine,
 melted
 1 cup chopped onion
 ½ cup chopped celery
 ½ cup chopped carrot
 ½ teaspoon salt
 1 whole clove
 1 small bay leaf
 ¼ teaspoon pepper
 ¼ teaspoon dried thyme, crushed
 • • •
 ¼ cup all-purpose flour
 2 10½-ounce cans condensed beef
 broth
 1 8-ounce can tomatoes
 • • •
 2½ to 3 pounds frozen turtle,
 cut up*
 6 cups water
 ½ cup dry sherry
 Dash bottled hot pepper sauce
 1 lemon slice

In shallow roasting pan combine beef or veal knuckle, butter, onion, celery, carrot, salt, clove, bay leaf, pepper, and thyme. Bake at 400° for 30 minutes. Push bones to one side; blend in flour. Bake at 350° for 30 minutes longer. Transfer to kettle; add beef broth and tomatoes. Cover; simmer 45 minutes. Strain; chill. Remove solidified fat from broth.

In large kettle combine turtle meat* and water. Cover; cook till tender, about 1 hour. Remove meat to cool; reserve 2 cups cooking liquid. Cut meat off bones and dice (should have 2½ cups); discard bones.

In saucepan combine turtle meat, reserved turtle liquid, beef broth mixture, sherry, hot pepper sauce, and lemon. Cover; simmer 10 minutes. Remove lemon. Season to taste with salt and pepper. Makes 6 servings.

*Note: To use boneless frozen turtle meat, dice 1 pound meat. Combine meat and 3 cups water; cook, covered, till meat is tender, about 1 hour.

TOLL HOUSE

Whitman, Massachusetts

TOLL HOUSE CHOCOLATE CHIP COOKIES

1 cup shortening
 ¾ cup granulated sugar
 ¾ cup packed brown sugar
 2 eggs
 1 teaspoon vanilla
 2½ cups all-purpose flour
 1 teaspoon baking soda
 1 teaspoon salt
 2 6-ounce packages semisweet
 chocolate pieces
 1 cup chopped walnuts

In large mixing bowl cream together shortening, granulated sugar, brown sugar, eggs, and vanilla till light and fluffy. In another bowl thoroughly stir together the flour, baking soda, and salt; add flour mixture to creamed mixture. Beat well.

Stir in semisweet chocolate pieces, chopped walnuts, and 1 teaspoon hot water. Drop batter from teaspoon onto ungreased cookie sheet. Bake at 350° till done, 10 to 12 minutes. Remove from pan and cool on rack. Makes 6 dozen 2¼-inch cookies.

Recipe for cover photo

CHEESECAKE

1 cup all-purpose flour
 $\frac{1}{4}$ cup sugar
 1 teaspoon grated lemon peel
 $\frac{1}{2}$ cup butter or margarine
 1 slightly beaten egg yolk
 $\frac{1}{4}$ teaspoon vanilla
 • • •
 5 8-ounce packages cream cheese,
 softened
 $\frac{3}{4}$ teaspoon grated lemon peel
 $\frac{1}{4}$ teaspoon vanilla
 $1\frac{3}{4}$ cups sugar
 3 tablespoons all-purpose flour
 $\frac{1}{4}$ teaspoon salt
 4 large eggs
 2 egg yolks
 $\frac{1}{4}$ cup whipping cream
 Cherry Sauce or Strawberry
 Glaze

To prepare crust combine 1 cup flour, $\frac{1}{4}$ cup sugar, and 1 teaspoon grated lemon peel. Cut in butter till crumbly. Add 1 slightly beaten egg yolk and $\frac{1}{4}$ teaspoon vanilla; mix well. Pat $\frac{1}{2}$

of the dough on bottom of a 9-inch springform pan (sides removed). Bake at 400° about 8 minutes. Cool. Butter sides of springform pan; attach to bottom. Pat remaining dough 1 $\frac{3}{4}$ inches up sides of pan.

For filling, in large mixing bowl beat cream cheese till creamy; add $\frac{3}{4}$ teaspoon grated lemon peel and $\frac{1}{4}$ teaspoon vanilla. Combine $1\frac{3}{4}$ cups sugar, 3 tablespoons flour, and salt; gradually blend into cheese mixture. Add eggs and egg yolks one at a time, beating after each addition just to blend. Gently stir in the whipping cream. Turn into crust-lined pan.

Bake at 450° for 12 minutes. Reduce heat to 300°; bake till a knife inserted off-center comes out clean, about 55 minutes longer. Remove from oven; set on rack and cool 30 minutes. Using a spatula, loosen the cheesecake from sides of pan. Cool 30 minutes more; remove sides of pan, leaving cake on pan bottom. Cool at room temperature for 2 hours. Chill.

Meanwhile, prepare Cherry Sauce or Strawberry Glaze. Top Cheesecake with the sauce or glaze. Serves 12.

Cherry Sauce: Thaw one 20-ounce can frozen pitted tart red cherries. In a saucepan thoroughly stir together $\frac{1}{2}$ cup sugar, 2 tablespoons cornstarch, and dash salt. Stir in the thawed cherries. Cook and stir over medium heat till thickened and bubbly. Reduce heat and simmer for 10 minutes, stirring occasionally. Cool to room temperature then chill thoroughly. Spoon Cherry Sauce over chilled Cheesecake before serving.

Strawberry Glaze: Crush 1 cup strawberries; add $\frac{3}{4}$ cup water. Cook 2 minutes; sieve. In saucepan combine $\frac{1}{2}$ cup sugar and 2 tablespoons cornstarch; gradually stir in hot berry mixture. Bring to boiling, stirring constantly. Cook and stir till thickened and clear. (Add red food coloring, if needed.) Cool to room temperature. Place 3 cups halved strawberries on Cheesecake. Pour glaze over berries. Chill 2 hours before serving.

The South

GREENBRIER

White Sulphur Springs, West Virginia

GREENBRIER BEEF STROGANOFF

1 pound lean beef filet
 1 tablespoon paprika
 3 tablespoons olive oil
 4 ounces mushrooms, sliced
 1 cup dry sherry
 $\frac{1}{2}$ cup beef stock or canned
 condensed beef broth
 1 cup dairy sour cream
 1 teaspoon lemon juice
 Salt to taste
 Fine noodles, cooked

Cut beef in $\frac{1}{4}$ -inch thick strips; add paprika. Heat olive oil, then sauté the beef strips very fast, 2 to 4 minutes. Remove meat from pan.

Add mushrooms to pan and sauté for a few minutes; remove from pan. Then add dry sherry to pan; reduce to one-half its volume by boiling. Add beef stock and let boil briskly, uncovered, for 5 minutes.

Add sour cream, lemon juice, and salt to taste. Now add the meat and mushrooms and bring just to boiling; do not let boil when sour cream is in the sauce. Spoon over fine noodles, well drained and hot. Serves 4.

TOMATO FLORENTINE

6 medium tomatoes
 Salt
 • • •
 $\frac{1}{2}$ cup light cream
 1 egg yolk
 12 ounces fresh spinach, cooked,
 chopped, and drained
 ($\frac{3}{4}$ cup drained)
 3 tablespoons butter, melted
 Salt

Cut top off each tomato (about $\frac{1}{4}$ inch). Empty inside of tomatoes completely of juice and seeds, but not fruit. Sprinkle inside of tomatoes with salt.

In saucepan combine light cream and egg yolk; add chopped spinach and 1 tablespoon of the melted butter. Salt to taste. Heat and stir just to simmering. Fill tomatoes solid with the spinach mixture. Place tomatoes in a 10x6x2-inch baking dish. Top each tomato with 1 teaspoon of the melted butter. Bake at 375° for 20 minutes. Serve hot. Makes 6 servings.

OLD WILLIAMSBURG INN

Williamsburg, Virginia

HOLIDAY EGGNOG

1/4 cup sugar
1/4 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground cloves
6 well-beaten eggs
2 quarts orange juice, chilled
1/2 cup lemon juice, chilled
1 quart vanilla ice cream
1 quart ginger ale, chilled
Ground nutmeg

In mixing bowl beat the sugar, ground cinnamon, ground ginger, and ground cloves into the well-beaten eggs. Stir in the chilled orange juice and the chilled lemon juice.

Cut the vanilla ice cream into chunks and place in a punch bowl. Gradually pour the chilled ginger ale over the ice cream chunks. Add the egg-fruit mixture and stir gently. Sprinkle the eggnog with ground nutmeg. Makes 20 servings.

SPOONBREAD

1 cup cornmeal
1 1/3 cups boiling water
1 tablespoon sugar
1 tablespoon baking powder
1 teaspoon salt
1/4 cup butter or margarine
1 1/3 cups milk
3 well-beaten egg yolks
3 stiffly beaten egg whites

In saucepan cook and stir cornmeal and the boiling water until mixture is the consistency of mush. Remove the mixture from heat; stir in the sugar, baking powder, salt, and the butter or margarine.

Stir in the milk and well-beaten egg yolks. Fold in stiffly beaten egg whites. Bake in greased 2-quart casserole at 325° for 50 to 55 minutes. Serve while hot. Makes 8 servings.

SALLY LUNN

1 package active dry yeast
1/4 cup warm water (110°)
3/4 cup milk, scalded
 • • •
6 tablespoons butter or
margarine
3 tablespoons sugar
2 eggs
3 cups all-purpose flour
1 1/4 teaspoons salt

Soften yeast in water. Cool milk to lukewarm; add to yeast. Set aside.

Cream together butter and sugar; add eggs, one at a time, beating after each. Add flour and salt to creamed mixture alternately with yeast, beating well after each addition. Beat till smooth. Cover and let rise till double, about 1 hour.

Beat down and pour into a well-greased Sally Lunn mold or a 9-inch tube pan. Let rise till double, about 30 minutes. Bake at 350° till golden brown and crusty, 40 to 45 minutes. Serve bread while hot.

OLD STONE INN

Simpsonville, Kentucky

STUFFED EGGPLANT

1 large eggplant (1½ pounds)
 • • •
 ¼ cup chopped onion
 1 tablespoon butter or margarine
 1 10½-ounce can condensed
 cream of mushroom soup
 1 tablespoon snipped parsley
 ½ teaspoon Worcestershire sauce
 1 cup finely crushed rich round
 crackers (24 crackers)

Slice off one side of eggplant. Remove pulp to within ½ inch of skin. Cook eggplant pulp in a small amount of boiling water till tender, about 10 minutes; drain thoroughly.

Cook onion in butter till tender but not brown. Add soup, eggplant pulp, parsley, Worcestershire, and all of the cracker crumbs *except* 2 tablespoons. Fill eggplant shell with mixture. Place in 10x6x2-inch baking dish; sprinkle reserved crumbs over top. Carefully pour hot water in bottom of dish to depth of ½ inch. Bake at 375° till heated through, 50 to 60 minutes. Makes 4 to 6 servings.

JUSTINE'S

Memphis, Tennessee

FRESH GARDEN MINT ICE CREAM

1½ cups sugar
 1½ cups water
 2 cups lightly packed fresh mint
 leaves, crushed
 ½ cup light corn syrup
 1 cup very finely chopped fresh
 pineapple
 1 cup unsweetened pineapple
 juice
 2 cups milk
 2 cups whipping cream
 ¼ cup crème de menthe

In saucepan combine sugar and water; cook and stir till mixture boils. Cook to soft ball stage (236°). Add mint leaves; cook 10 minutes longer. Remove from heat and strain. Stir in light corn syrup; let cool

Add fresh pineapple, pineapple juice, milk, whipping cream, and crème de menthe. Freeze in ice cream freezer according to manufacturer's directions. Let ripen.* Makes 2 quarts.

*Note: This will be a soft ice cream. For a firmer product, place in refrigerator-freezer for several hours.

BRENNAN'S

New Orleans, Louisiana

EGGS BENEDICT

- 6 eggs
- 6 slices Canadian-style bacon
(6 ounces)
- • •
- 4 egg yolks
- 2 tablespoons lemon juice
- 1/8 teaspoon salt
- Dash white pepper
- 1/2 cup butter
- • •
- 6 rusks or 3 English muffins,
split in half, toasted, and
buttered
- Paprika
- Truffle slices (optional)
- Parsley sprigs (optional)

In 10-inch skillet heat water to boiling. Break each egg, one at a time, into a saucedish; slide egg into water, tipping dish toward edge of pan. Repeat with remaining eggs. Reduce heat. Cover; simmer till eggs are just soft cooked, about 3 minutes. Remove eggs with slotted spoon to pan of warm water to keep warm.

Brown bacon in 12-inch skillet over medium-high heat about 3 minutes per side. Cover with lid to keep warm.

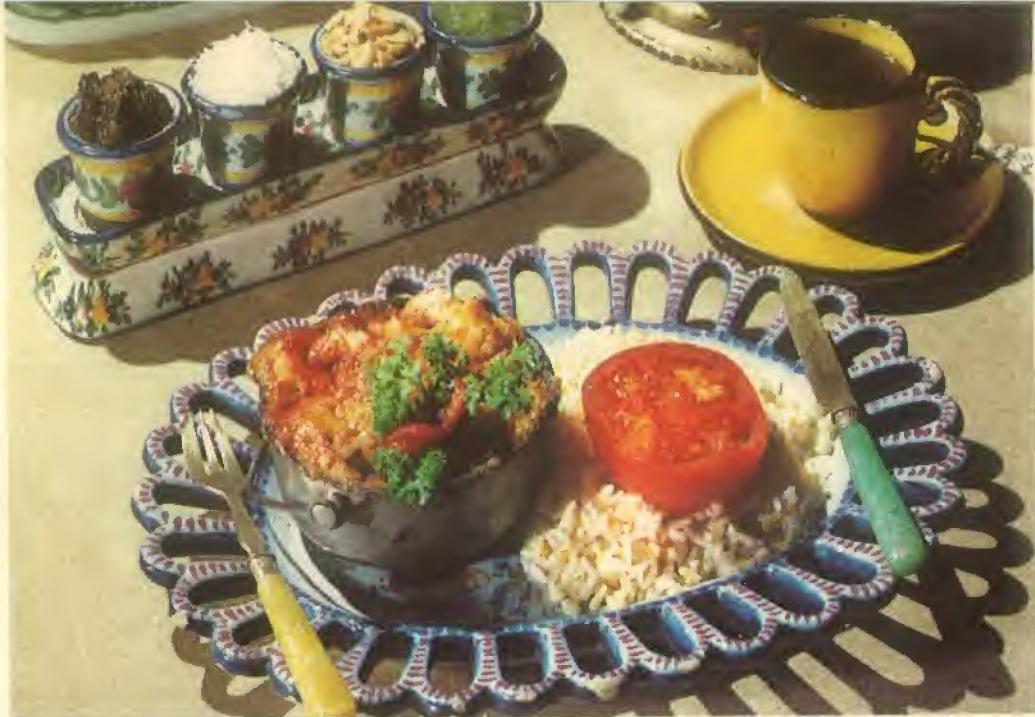
To prepare Hollandaise sauce, in top of double boiler beat yolks slightly; stir in lemon juice. Place over, but not touching, boiling water. Add salt and pepper. Add butter, a little at a time, stirring constantly with wooden spoon till sauce thickens.

Top each rusk or muffin half with bacon slice and an egg. Spoon sauce over egg. Sprinkle with paprika. If desired, garnish with truffles and parsley. Serve at once. Serves 6.

BANANAS FOSTER

- 4 small all-yellow bananas
- Lemon juice
- 2/3 cup packed brown sugar
- 6 tablespoons butter or
margarine
- Ground cinnamon
- 3 tablespoons banana liqueur
- 3 tablespoons light rum
- • •
- Vanilla ice cream (optional)

Peel bananas and cut in half crosswise and lengthwise, then brush with lemon juice. Melt brown sugar and butter in shallow chafing dish or skillet. Add bananas; cook just till tender, 3 to 4 minutes, turning once. Sprinkle lightly with cinnamon. Drizzle banana liqueur over all. In small saucepan heat rum over low heat just till warm; ignite. Pour over bananas. Serve with vanilla ice cream, if desired. Makes 6 servings.



Curry of Shrimp, Suzanne; Chalet Suzanne, Lake Wales

CHALET SUZANNE

Lake Wales, Florida

CURRY OF SHRIMP, SUZANNE

**¼ cup butter or margarine
2 tablespoons all-purpose flour
1 to 2 tablespoons curry powder
½ teaspoon salt
¼ teaspoon paprika
Dash ground nutmeg
2 cups light cream
3 cups cleaned shrimp, cooked
and cut in half lengthwise
(1 pound in shell)
1 tablespoon finely chopped
candied ginger
1 tablespoon lemon juice
1 tablespoon dry sherry
½ teaspoon onion juice
Dash Worcestershire sauce
Orange Rice
Currant Chutney
Finely shredded orange peel
Flaked coconut
Chopped roasted peanuts**

In saucepan melt butter; blend in next 5 ingredients. Stir in cream; cook and stir till thickened and bubbly. Add shrimp, ginger, lemon juice, sherry, onion juice, and Worcestershire; heat through. Salt to taste. Pour into small individual casseroles; bake at 350° about 10 to 12 minutes. Serve over Orange Rice with Currant Chutney, orange peel, coconut, and chopped peanuts. Serves 4.

Orange Rice: In saucepan combine 1 cup water, 2 teaspoons grated orange peel, ⅓ cup orange juice, and ¾ teaspoon salt; bring to boiling. Stir in ½ cup regular rice. Return to boiling; reduce heat. Cover and cook over low heat until tender, 15 to 20 minutes. Makes about 2 cups.

Currant Chutney: Mix together ½ cup chutney, cut up; ½ cup red currant jelly; 3 tablespoons dried currants; and 2 tablespoons dry sherry.

The Midwest

THE SWISS CHALET

Bismarck Hotel, Chicago, Illinois

EDELWEISS TORTE

Chill $\frac{3}{4}$ cup plus 2 tablespoons butter. Work chilled butter with back of spoon just till pliable as putty. Roll between waxed paper to 8x6 inches. Chill rolled butter for 1 hour.

Cut 2 tablespoons butter into $1\frac{3}{4}$ cups all-purpose flour. Gradually add $\frac{1}{2}$ cup ice water, tossing with a fork. On lightly floured surface knead dough for 5 minutes. Cover and let rest for 10 minutes.

Roll dough to 15x9 inches. Peel waxed paper from chilled butter; place on one half of the dough. Fold other half over butter; press edges of dough to seal. Wrap; chill 1 hour.

Unwrap dough; roll to 15x9 inches. (Roll from center just to edges.) Brush off excess flour; fold dough in thirds. Turn and fold in thirds making 9 layers. Press edges together to seal; wrap and chill for 1 hour.

Repeat rolling, folding, and chilling dough 2 or 3 times more. Divide chilled dough into 3 parts; roll each to a 10-inch circle. (Use an inverted plate for pattern.) Cover circles with waxed paper; stack and chill for 2 to 3 hours. Place well-chilled circles on ungreased baking sheets; prick each circle well. Bake at 350° for 20 minutes. Cool thoroughly.

To prepare *Cream Filling*: In saucepan combine $\frac{2}{3}$ cup granulated sugar, 2 tablespoons cornstarch, and $\frac{1}{4}$ teaspoon salt. Stir in 2 cups milk. Cook, stirring constantly, till mixture boils. Remove from heat. Stir a small amount of the hot mixture into the 3 slightly beaten egg yolks, then return all to hot mixture. Cook, stirring constantly, 2 minutes longer. Remove mixture from heat. Stir in 1 tablespoon butter and 1 teaspoon vanilla. Cool filling.

To prepare *Glaze*: In mixing bowl blend together $1\frac{1}{2}$ cups confectioners' sugar, 2 drops red food coloring, 2 drops yellow food coloring, and 2 tablespoons water; set aside.

In another bowl beat together 2 cups whipping cream and $\frac{1}{4}$ cup granulated sugar.

To assemble torte, place a layer of puff paste on serving plate. Spread with *Cream Filling*. Spread next layer of puff paste with 2 cups of the whipped cream; gently place on top of *Cream Filling*. Top with third layer, bottom side up. Frost sides of torte with remaining whipped cream. Spread *Glaze* over top. Chill the torte for 45 minutes.

If desired, decorate top of torte with frosting design and sides of torte with toasted sliced almonds. Chill for 2 hours before serving.

THE PALMER HOUSE

Chicago, Illinois

SHRIMPS DE JONGHE

2 pounds raw unshelled shrimp
½ cup lemon juice
1 stalk celery, cut up
1 small onion, cut up
2 bay leaves
 • • •
½ cup butter or margarine, softened
1 cup soft bread crumbs
¼ cup dairy sour cream
¼ cup chopped parsley
2 cloves garlic, minced
1 teaspoon Worcestershire sauce
1 teaspoon bottled steak sauce
1 teaspoon salt
Dash freshly ground black pepper

Place unshelled shrimp in 6 cups boiling water. Add 2 *tablespoons* of the lemon juice, the celery, onion, and bay leaves. Cover; bring to boiling. Reduce heat and simmer gently until shrimp turn pink, about 5 to 6 minutes. Remove from heat and let shrimp cool in cooking liquid.

Meanwhile, cream softened butter with bread crumbs, sour cream, chopped parsley, garlic, remaining 2 tablespoons lemon juice, Worcestershire, steak sauce, salt, and pepper.

Drain, peel, and clean cooled shrimp; place shrimp in 6 individual baking dishes. Cover shrimp with butter mixture. Bake at 400° till shrimp are heated through, about 15 minutes. Serve hot. Makes 6 servings.

STEPHENSON'S

Kansas City, Missouri

APPLE FRITTERS

1 beaten egg
1 cup milk
1 cup finely chopped, unpeeled, cored apple (1 medium)
¼ cup granulated sugar
¼ teaspoon salt
1 teaspoon grated orange peel
3 tablespoons orange juice
½ teaspoon vanilla
2 cups all-purpose flour
1 tablespoon baking powder
Fat for frying
Sifted confectioners' sugar

In mixing bowl combine beaten egg, milk, finely chopped apple, granulated sugar, salt, grated orange peel, orange juice, and vanilla. Stir together flour and baking powder; fold into egg mixture, stirring *just* till all of the flour is moistened.

Drop batter by rounded teaspoons into deep hot fat (350°). Fry till deep golden brown, about 3 minutes, turning once. Drain fritters thoroughly on paper towels, then roll in sifted confectioners' sugar or sift confectioners' sugar over tops. Serve warm. Makes about 3½ dozen fritters.

MADER'S

Milwaukee, Wisconsin

GERMAN PEASANT PLATTER

- 2 small pork shanks
(1½ pounds)**
- Water**
- ½ teaspoon salt**
- ¼ teaspoon pepper**
- ¼ teaspoon garlic powder**
- ¼ teaspoon caraway seed**
- • •
- 4 bratwurst links**
- 4 knockwurst links**
- Water**
- • •
- 1 16-ounce can sauerkraut,
heated and drained (2 cups)**
- Bavarian Potato Dumplings**

In a 2-quart saucepan place pork shanks in enough water to cover. Add salt, pepper, garlic powder, and caraway seed. Simmer, covered, till pork shanks are tender, 1 to 1½ hours. Drain well. If browned shanks are desired, place cooked shanks on broiler rack. Broil 4 to 5 inches from heat for 10 to 12 minutes.

Meanwhile, in a 3-quart saucepan simmer bratwurst and knockwurst in water for 5 minutes. Drain well.

Arrange pork shanks, bratwurst, and knockwurst on a large platter around a bed of heated and drained sauerkraut. Serve with hot Bavarian Potato Dumplings. Makes 4 servings.

BAVARIAN POTATO DUMPLINGS

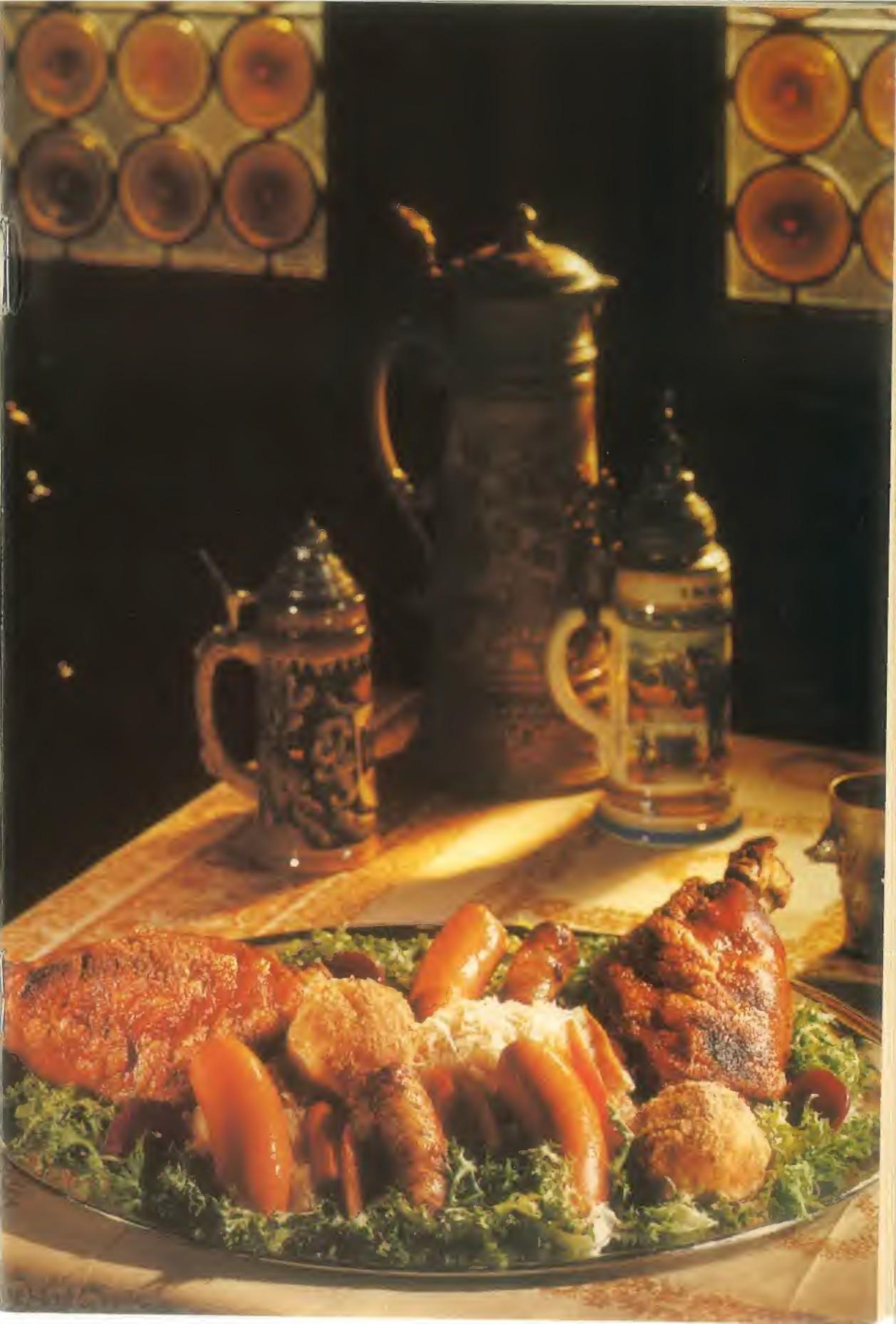
- 1 large Idaho potato, peeled and quartered**
- ½ cup all-purpose flour**
- 1 slightly beaten egg**
- ¾ teaspoon salt**
- Dash pepper**
- 2 tablespoons plain croutons
(12 to 16 croutons)**
- • •
- ¾ cup fresh bread crumbs
(1 slice bread)**
- 1 tablespoon butter, melted**

Cook peeled and quartered potato in boiling salted water to cover till tender, 20 to 25 minutes. Drain; put potato through a ricer.

In large mixing bowl combine potato, all-purpose flour, slightly beaten egg, salt, and pepper; mix thoroughly. Divide potato mixture into fourths (¼ cup each); flatten each portion.

Place 3 or 4 plain croutons in center of each flattened cake; shape potato dough around croutons to make a ball. Drop balls into boiling salted water to cover (1 teaspoon salt to 1 quart water). Simmer for 8 to 10 minutes; remove with slotted spoon.

Combine fresh bread crumbs with melted butter. Roll dumplings in crumb mixture. Serve hot. Makes 4.





Grasshopper Pie, Grand River Inn, Grand Haven

GRAND RIVER INN

Grand Haven, Michigan

GRASSHOPPER PIE

Chocolate Crust

$\frac{1}{4}$ cup milk

6 cups miniature marshmallows

$\frac{1}{3}$ cup green crème de menthe

2 tablespoons white crème de cacao

Several drops green food coloring

4 cups whipping cream, whipped

Whipped cream rosettes

Whole fresh strawberries

Prepare Chocolate Crust. Combine milk and marshmallows; cook and stir over low heat till marshmallows melt. Remove from heat; cool, stirring every 5 minutes till partially set. Stir in liqueurs and food coloring; fold into whipped cream. Pile into crust; freeze firm. Trim with rosettes and berries. Let stand 10 minutes before serving.

Chocolate Crust: Mix 1 cup chocolate wafer crumbs (19 wafers), $\frac{1}{4}$ cup sugar, and 5 tablespoons melted butter. Press into 9-inch pie plate; chill.

L. S. AYRES' TEA ROOM

Indianapolis, Indiana

CHICKEN VELVET SOUP

6 tablespoons butter or
margarine
6 tablespoons all-purpose flour
 $\frac{1}{2}$ cup milk
 $\frac{1}{2}$ cup light cream
3 cups chicken broth
• • •
1 cup finely chopped cooked
chicken
Dash pepper

Melt butter or margarine in saucepan. Blend in all-purpose flour, then stir in milk, light cream, and chicken broth. Cook over medium heat, stirring constantly, till mixture thickens and comes to a boil.

Reduce heat. Stir in finely chopped cooked chicken and dash pepper. Return soup to boiling and serve immediately. Makes about 5 cups.

RATZSCH'S

Milwaukee, Wisconsin

APPLE STRUDEL

$\frac{1}{2}$ cup butter or margarine
3 cups all-purpose flour
 $\frac{1}{2}$ teaspoon salt
 $\frac{2}{3}$ cup warm water
1 slightly beaten egg
1 cup butter or margarine,
melted
6 cups thinly sliced, peeled
tart apples
1 cup granulated sugar
2 teaspoons ground cinnamon
 $\frac{1}{2}$ cup dried currants
Sifted confectioners' sugar

Cut $\frac{1}{2}$ cup butter into flour and salt as for pastry. Mix water and egg; add to flour. Stir well. On lightly floured surface knead 5 minutes; divide in half. Cover; let rest 30 minutes.

Cover large table with floured cloth. On cloth roll *half* of dough (leave other half covered) to 15-inch square; brush with 2 to 3 tablespoons melted butter; let stand few minutes.

To stretch dough, use back of hands, working underneath dough. Start from middle of square; gently stretch from one corner to next till dough is paper-thin, about 48x36 inches. (Don't lift dough too high to stretch--it tears easily.) Trim off thick edges.

Brush $\frac{1}{4}$ cup melted butter over dough. Place *half* of apples evenly along one 36-inch side, about 6 inches from edge. Mix granulated sugar and cinnamon; pour *half* of mixture over apples. Top with *half* of currants.

Gently fold the 6-inch piece of dough over filling. Pick up cloth behind filling; slowly and evenly raise cloth, rolling dough forward into a tight roll. Seal ends. Place on buttered $15\frac{1}{2} \times 10\frac{1}{2} \times 1$ -inch baking pan. Curve slightly to form crescent. Brush with 1 to 2 tablespoons melted butter.

Repeat with remaining dough and filling. Bake at 350° for 45 to 50 minutes. Remove from pan; cool. Dust with confectioners' sugar. Makes 2.

The Southwest

OLD ADOBE PATIO

Tucson, Arizona

ALMENDRADO

1 envelope unflavored gelatin
 ½ cup cold water
 4 egg whites
 ¾ cup sugar
 Dash salt
 2 drops almond flavoring
 • • •
 2 drops red food coloring
 11 drops green food coloring
 ½ cup whole blanched almonds,
 ground
 • • •
 Custard Sauce

Soften unflavored gelatin in cold water. Dissolve over hot water. Chill gelatin until partially set.

In large bowl whip egg whites until soft peaks form. Gradually add sugar and salt beating until stiff peaks form. Beat partially set gelatin mixture and almond flavoring into beaten egg whites.

Divide egg white mixture evenly into 3 bowls. Tint one part pink with red food coloring and one part green with green food coloring; add ground almonds to the third part. Pour in layers in an 8½x4½x2½-inch baking dish, layering ground almond mixture in the center. Chill dessert until firmly set, about 3 hours.

To serve, turn out on plate; slice. Pass Custard Sauce. Makes 9 servings.

CUSTARD SAUCE

6 slightly beaten egg yolks
 ¼ cup sugar
 Dash salt
 2 cups milk
 ¼ teaspoon almond flavoring

In top of double boiler mix egg yolks, sugar, and salt. Add milk gradually, stirring constantly. Place over, *not touching*, boiling water. Cook and stir till sauce coats a metal spoon. Remove sauce from heat; stir in almond flavoring. Chill. Serve over Almendrado. Makes 2½ cups.

NEIMAN-MARCUS ZODIAC ROOM

Dallas, Texas

DELICATE LEMON SQUARES

1 cup all-purpose flour
 ¼ cup confectioners' sugar
 ½ cup butter
 • • •
 2 eggs
 ¾ cup granulated sugar
 3 tablespoons lemon juice
 2 tablespoons all-purpose flour
 ½ teaspoon baking powder
 Confectioners' sugar

Stir together 1 cup flour and ¼ cup confectioners' sugar; cut in butter till mixture clings together. Pat into ungreased 8x8x2-inch baking pan. Bake at 350° for 10 to 12 minutes.

In mixing bowl beat eggs; add granulated sugar and lemon juice. Beat till slightly thick and smooth, 8 to 10 minutes. Stir together 2 tablespoons flour and baking powder; add to egg mixture. Blend just till all is moistened. Pour over baked layer.

Bake at 350° for 20 to 25 minutes. Sift confectioners' sugar over top. Cool; cut cookies into 1-inch squares.

ROYAL COACH MOTOR HOTEL

Houston, Texas

SPECIAL BARBECUE SAUCE

In saucepan thoroughly stir together 1 cup dry red wine; one 6-ounce can tomato paste; ¼ cup olive oil; 1½ teaspoons dried oregano, crushed; 1 teaspoon garlic powder; 1 teaspoon salt; and ½ teaspoon pepper.

Brush sauce mixture on steaks or burgers, as desired, during cooking. Heat remaining sauce and pass with meat. Makes 1¾ cups barbecue sauce.

ROQUEFORT CREAM DRESSING

In small mixing bowl combine ½ cup Roquefort cheese, crumbled (about 1 ounce); 1 tablespoon minced onion; and ½ clove garlic, minced. Mix on low speed of electric mixer 3 minutes.

Add ½ cup mayonnaise or salad dressing, ½ cup dairy sour cream, 1 tablespoon lemon juice, 1 tablespoon vinegar, and dash pepper to cheese mixture. Beat together till dressing is smooth, about 2 minutes longer. Makes 1½ cups salad dressing.

CHEZ LOUIS

Scottsdale, Arizona

BEEF BOURGUIGNONNE

- 3 pounds beef chuck, cut in
1½-inch cubes**
- ½ cup all-purpose flour**
- ¼ cup butter or margarine**
- ¼ cup olive oil**
- ¼ cup cognac**
- • •
- 3 slices bacon, cut in small
pieces**
- 8 small carrots**
- 6 small onions**
- 2 leeks, chopped**
- 1 clove garlic, minced**
- 1 cup red Burgundy**
- 1 cup beef broth**
- • •
- 12 small mushroom caps**
- 1 tablespoon butter or margarine**
- ½ pound small onions (8)**
- ¼ cup red Burgundy**
- • •
- Snipped parsley**
- Boiled potatoes or buttered
noodles**

Coat beef cubes with flour. In large skillet brown beef on all sides in $\frac{1}{4}$ cup hot butter and olive oil. Set cognac aflame; add to browned beef cubes. When the flame burns out, place mixture in a casserole dish or Dutch oven and set aside.

In same skillet cook and stir bacon, carrots, 6 onions, leeks, and garlic till bacon is crisp and vegetables are lightly browned. Drain; place mixture in casserole with meat. Add 1 cup Burgundy and beef broth. Cover; simmer till tender, 1 to $1\frac{1}{2}$ hours.

In small skillet cook mushroom caps in 1 tablespoon butter till tender, 2 to 3 minutes. Remove mushrooms; set aside. In same skillet brown $\frac{1}{2}$ pound onions and add $\frac{1}{4}$ cup red Burgundy. Cook till tender, about 30 minutes.

Just before serving, place the cooked onions and mushrooms on top of the casserole. Heat mixture thoroughly. Sprinkle the top with parsley. Serve with boiled potatoes or buttered noodles. Makes 8 servings.

CREME CARAMEL

- 3 slightly beaten egg yolks**
- 2 slightly beaten eggs**
- ½ cup sugar**
- 1½ cups milk**
- ½ teaspoon vanilla**
- ½ cup sugar**
- • •
- Whipped cream**
- Strawberries**

In bowl combine first 3 ingredients; stir in milk and vanilla. Set aside.

In heavy skillet stir $\frac{1}{3}$ cup sugar over low heat till melted, 8 to 9 minutes. When golden brown, remove from heat. Pour syrup into 3-cup ring mold; quickly swirl to coat bottom and sides. Pour egg mixture into mold. Set in shallow pan on oven rack; pour hot water around mold 1 inch deep. Bake at 325° till knife inserted off-center comes out clean, 50 to 55 minutes. Chill 2 to 3 hours.

Unmold dessert onto serving platter. Garnish with whipped cream and strawberries. Makes 6 servings.

The West and Northwest

TRADER VIC'S

San Francisco, California

KONA CHICKEN IN A COCONUT

1 teaspoon chopped tomato
1 teaspoon chopped green pepper
1 teaspoon chopped pineapple
2 cups Trader Vic's Susu Curry
Sauce
1 cup cubed cooked chicken meat
Dash bottled steak sauce
Salt to taste
Coconut shell
Seasoned mashed potatoes
Hollandaise sauce
Steamed rice

In saucepan combine tomato, pepper, and pineapple; mix well. Add Trader Vic's Susu Curry Sauce, cubed chicken, steak sauce, and salt to taste; heat. Fill a coconut shell (or a 1-quart casserole) with this mixture.

Decorate the sawed-off edge of the shell with hot seasoned mashed potatoes squeezed through a pastry tube. Cover the curry mixture with a tablespoon or so of Hollandaise sauce.

Bake at 450° till potatoes are lightly browned, 10 to 12 minutes. Serve at the table with steamed rice. Each coconut makes 2 or 3 servings.

TRADER VIC'S SUSU CURRY SAUCE

1 tablespoon curry powder
1 tablespoon butter or margarine
1 onion, minced
2 stalks celery, diced
 $\frac{1}{2}$ cup sliced mushrooms
1 cup diced apple
 $\frac{1}{2}$ cup soup stock
1 cup light cream
1 cup milk
2 tablespoons cornstarch
Monosodium glutamate

In a saucepan sauté curry powder in butter or margarine till nicely browned. Stir in minced onion, diced celery stalks, sliced mushrooms, and diced apple; mix thoroughly.

Add soup stock; bring mixture to boiling. Stir in light cream and milk; bring to boiling again. Blend cornstarch into 2 tablespoons cold water; add to curry mixture. Cook, stirring constantly, till thickened. Season to taste with monosodium glutamate and salt. Use sauce for Kona Chicken in a Coconut. Makes 3½ cups sauce.

JOHN COLTER CHUCKWAGON

Colter Bay Village, Wyoming

JOHN COLTER CHUCKWAGON STEW

Cut 2 pounds beef chuck into 1½-inch cubes. Dust lightly with 2 teaspoons all-purpose flour; thoroughly brown on all sides in 2 tablespoons hot fat, turning often. Add 1½ teaspoons salt; 1 teaspoon chili powder; ¼ teaspoon pepper; ¼ teaspoon thyme; 1 bay leaf; 2 tomatoes, quartered; 1 green pepper, cut in coarse pieces; 1 cup beef stock

or 1 can condensed beef broth; and 1 cup water. Cover and simmer over low heat till meat is almost tender, 1½ to 2 hours, stirring occasionally to prevent foods from sticking.

Add 6 small potatoes, peeled and halved; 6 small carrots, halved; 6 small whole onions; and 3 or 4 stalks green celery, cut in large slices. Cover; cook 30 minutes. Add 1 cup fresh peas; cook till vegetables are done, about 15 minutes. Serves 6 to 8.

SUN VALLEY LODGE

Sun Valley, Idaho

SUN VALLEY ECLAIRS

In 2-quart saucepan combine 1 cup water and ½ cup butter or margarine; bring to boiling. When the butter has melted, blend in 1¼ cups all-purpose flour and ½ teaspoon salt; stir rapidly till mixture forms a ball that does not separate, about 1 minute. Remove from heat; cool slightly. Add 5 eggs one at a time beating vigorously after each till smooth. Drop by heaping tablespoons on greased baking sheet, spreading each to a 4x1-inch eclair. Bake at 450° for 15 minutes; reduce heat to 325°. Bake for 25 minutes. Remove eclairs from oven; slice off tops. Cool on rack. Just before serving fill with Cream Filling. Replace tops; frost with Chocolate Glaze. Makes 12.

Cream Filling: In saucepan mix ¾ cup sugar, ¼ cup cornstarch, and ¾ teaspoon salt. Gradually blend in 3 cups milk. Cook and stir over medium heat till mixture thickens and bubbles. Cook 2 minutes more. Stir 1 cup of the hot mixture into 3 slightly beaten eggs. Return to remaining hot mixture. Stirring constantly, bring just to boiling; cook 1 minute more. Add 3 tablespoons butter or margarine, and 1½ teaspoons vanilla. Cool.

Chocolate Glaze: In saucepan melt two 1-ounce squares unsweetened chocolate and 2 tablespoons butter or margarine over low heat. Remove from heat; add 1½ cups sifted powdered sugar, 1 teaspoon vanilla, and dash salt. Gradually beat in 1 cup boiling water till of spreading consistency.

DISNEYLAND HOTEL

Anaheim, California

FRUIT OF THE BAYOU

Use 8 ounces fresh or frozen scallops, 8 ounces fresh or frozen crab meat chunks, 8 ounces fresh or frozen shelled shrimp, and 8 ounces fresh or frozen lobster tail. Thaw seafood, if frozen. Butterfly shelled shrimp and cut lobster into chunks.

In skillet melt $\frac{1}{2}$ cup butter or margarine; add scallops, crab meat, shrimp, lobster, 1 cup sliced fresh mushrooms, $\frac{1}{4}$ cup dry white wine, and 1 tablespoon chopped shallots. Cook over medium-low heat about 7 minutes. Stir in $\frac{1}{4}$ cup all-purpose

flour. Add $1\frac{3}{4}$ cup light cream. Cook and stir till thickened and bubbly. Add $1\frac{1}{2}$ teaspoons dried rosemary, crushed; $\frac{1}{2}$ teaspoon Worcestershire sauce; $\frac{1}{2}$ teaspoon salt; $\frac{1}{4}$ teaspoon white pepper; $\frac{1}{4}$ teaspoon dried sweet basil, crushed; $\frac{1}{4}$ teaspoon fennel seed; and few drops bottled hot pepper sauce. Stir just before serving. Serve in Parsley Rice Ring. Serves 6.

Parsley Rice Ring: Combine 3 cups hot cooked rice and $\frac{1}{4}$ cup snipped parsley. Press lightly in greased $5\frac{1}{2}$ -cup ring mold. Unmold at once on serving platter. Fill rice ring with the hot creamed seafood mixture.

FAIRMONT HOTEL AND TOWER

San Francisco, California

PANCAKE OSCAR

1 cup all-purpose flour
1 tablespoon baking powder
1 teaspoon granulated sugar
1 slightly beaten egg
 $1\frac{1}{4}$ cups milk
6 tablespoons butter, melted
2 tablespoons packed brown sugar
Marshmallow Mix
Strawberry Sauce

Stir together flour, baking powder, granulated sugar, and $\frac{1}{4}$ teaspoon salt. Combine egg, milk and 2 tablespoons of the melted butter; mix well. Add to dry ingredients; beat smooth. Using $\frac{1}{3}$ cup batter for each pancake, bake on hot, lightly greased griddle. Brush each with some of the remain-

ing melted butter; sprinkle each with some of the brown sugar. Stack pancakes. Top with Marshmallow Mix. Broil 3 to 4 inches from heat till golden. Cut stack into wedges; serve with Strawberry Sauce. Makes 6 servings.

Marshmallow Mix: Combine $\frac{1}{2}$ cup granulated sugar and 2 tablespoons water; heat till sugar dissolves. Beat 2 egg whites till soft peaks form. Slowly pour sugar mixture over egg whites, beating constantly. Beat till stiff peaks form. Cool slightly. Beat in 1 tablespoon softened butter.

Strawberry Sauce: Thaw one 10-ounce package frozen sliced strawberries. In saucepan blend 2 tablespoons cold water into 1 tablespoon cornstarch. Add strawberries; cook and stir till bubbly. Cook 1 minute more.



Whole Wheat Waffle, The Trident, Sausalito

THE TRIDENT

Sausalito, California

WHOLE WHEAT WAFFLE

3½ cups whole wheat flour
1 tablespoon packed brown sugar
2 teaspoons baking powder
½ teaspoon salt
• • •
5 well-beaten eggs
3 cups milk
½ cups butter or margarine,
melted
¼ cup finely chopped nuts
• • •
Assorted toppings

Stir together whole wheat flour, brown sugar, baking powder, and salt. Combine well-beaten eggs, milk, and melted butter or margarine. Gradually stir egg mixture into dry ingredients; beat till batter is smooth.

Pour batter onto hot waffle iron; sprinkle with finely chopped nuts. Bake. Makes 4 (10-inch) waffles.

Serve topped with yogurt, sour cream, or whipped cream; fresh fruits, such as sliced and sugared strawberries, peaches, and bananas; snipped raisins; and additional chopped nuts.

THE NUT TREE

Nut Tree, California

WAFFLED ORANGE NUT BREAD

Peel from 2 oranges
2½ cups all-purpose flour
¾ cup sugar
1 tablespoon baking powder
1 teaspoon salt
1 cup chopped walnuts
2 beaten eggs
1 cup milk
**3 tablespoons butter or
margarine, melted**

Scrape off white portion from peel; cut peel in thin strips. Chop fine--you'll need about $\frac{3}{4}$ cup chopped. Stir together flour, sugar, baking powder, and salt; add peel and nuts. Combine eggs, milk, and butter; add all at once to dry mixture. Stir just till moistened. Bake in greased 9x5x3-inch loaf pan at 350° till done, about 55 minutes. Remove from pan; cool. Wrap; store overnight. Slice loaf in $\frac{1}{2}$ -inch-thick slices. Place unbuttered slices in hot waffle iron; toast till slices are browned in waffled pattern. Makes 1.

JOHN'S MEATMARKET

Portland, Oregon

CRAB 'N CHEESE SANDWICH

3 tablespoons butter
3 tablespoons all-purpose flour
**1 teaspoon chicken-flavored
gravy base**
¾ teaspoon dry mustard
¼ teaspoon salt
1⅓ cups milk
**1 cup shredded sharp Cheddar
cheese**
**3 English muffins, split,
toasted, and buttered**
**12 ounces fresh crab or 2 6-ounce
packages frozen crab, cooked**

Melt butter in saucepan over low heat. Blend in flour, chicken-flavored gravy base, dry mustard, and salt. Stir in milk all at once. Cook, stirring constantly, till mixture bubbles; cook 2 minutes more. Remove sauce from heat; add shredded sharp Cheddar cheese, stirring to melt.

Arrange toasted English muffin halves on oven-proof plates or platter; top each muffin with some of the crab. Cover with cheese sauce. Broil 4 to 5 inches from heat until hot and bubbly, but not browned. Serve immediately. Makes 6 sandwiches.

CANLIS

Seattle, Washington

CANLIS SHRIMP

- 2 pounds fresh or frozen shrimp
in shells**
- 2 tablespoons olive oil**
- 2 tablespoons butter**
- ½ teaspoon salt**
- ¼ teaspoon freshly ground pepper**
- ¼ cup dry vermouth**
- 2 tablespoons lemon juice**
- Lemon wedges**

Thaw shrimp if frozen; shell and clean. In skillet blend together olive oil and butter over medium heat. Add shrimp, salt, and freshly ground pepper; cook till shrimp turn pink and become opaque, 5 to 6 minutes.

Add dry vermouth and lemon juice; cook over high heat for 1 minute, stirring mixture constantly. Serve shrimp hot as an appetizer with lemon wedges. Makes 8 servings.

CANLIS SPECIAL SALAD

- 2 tablespoons olive oil**
- 1 large clove garlic**
- 2 tomatoes, peeled and cut in eighths**
- 2 medium heads Romaine, torn or sliced in 1-inch strips**
- ¼ cup chopped green onion with tops**
- ¼ cup freshly grated Romano cheese**
- ¼ pound bacon, fried crisp, drained, and finely chopped**
- Canlis Special Dressing**
- 1 cup croutons**

Pour olive oil into large wooden salad bowl; sprinkle with salt, then rub bowl firmly with the large clove of garlic. Remove garlic and discard.

Place tomato pieces in bottom of salad bowl; add torn or sliced Romaine, chopped green onion with tops, freshly grated Romano cheese, and finely chopped bacon.

Before serving, drizzle Canlis Special Dressing over the salad following a Z-line for even distribution. Add croutons last. Roll-toss salad to mix well. Serve at once on chilled plates. Makes 6 generous servings.

CANLIS SPECIAL DRESSING

- ⅓ cup olive oil**
- ⅓ cup lemon juice**
- ¾ teaspoon chopped fresh mint or ½ teaspoon crushed dry mint**
- ¼ teaspoon freshly ground black pepper**
- ¼ teaspoon dried oregano, crushed**
- 1 egg**

In a small bowl combine olive oil, lemon juice, mint, freshly ground black pepper, and oregano.

In small saucepan bring water to boiling. Place egg in boiling water; turn off heat and let stand 1 minute. Add coddled egg to olive oil mixture and whip vigorously. Drizzle dressing over Canlis Special Salad. Makes about $\frac{3}{4}$ cup salad dressing.

LONDON GRILL, BENSON HOTEL

Portland, Oregon

MEDALLIONS OF VEAL OSCAR

**1½ pounds veal tenderloin, well
trimmed**
¼ cup all-purpose flour
¾ teaspoon salt
Dash pepper
**12 ounces fresh crab legs,
shelled**
2 tablespoons all-purpose flour
1 well-beaten egg
½ cup soft bread crumbs
¼ cup butter or margarine
½ cup sauterne
1 cup Bearnaise Sauce

Cut tenderloin into 9 pieces. Flatten slightly with mallet. Combine $\frac{1}{4}$ cup flour, salt, and pepper; coat pieces of veal. Dip crab meat in 2 tablespoons

flour, then in beaten egg, and finally in bread crumbs. Set aside.

Preheat electric skillet to 300°. Fry veal in 2 *tablespoons* of the butter till golden brown, about 10 minutes. Remove to warm platter. Splash hot skillet with sauterne; simmer 1 minute. Pour over veal. Place veal, uncovered, in low oven to keep warm. Prepare Bearnaise Sauce; keep warm.

In another skillet fry crab in remaining 2 tablespoons butter till brown, about 5 minutes. Remove from heat; keep warm. To serve, place 1 heaping teaspoon Bearnaise Sauce over each piece of veal; top with crab. Pass remaining sauce. Serves 4 to 6.

*Note: If fresh crab legs or crab meat are not available, use one 6-ounce package frozen king crab meat, thawed.

BEARNAISE SAUCE

3 tablespoons tarragon vinegar
**1 teaspoon finely chopped
shallots or green onion**
4 peppercorns, crushed
Tarragon leaves
Chervil leaves
1 tablespoon cold water
4 egg yolks
½ cup butter (room temperature)
Salt to taste
**1 teaspoon minced fresh tarragon
or $\frac{1}{4}$ teaspoon dried
tarragon, crushed**

In small saucepan combine tarragon vinegar, chopped shallots, peppercorns, and a Bouquet Garni of a few tarragon and chervil leaves; simmer till liquid is reduced to half. Strain; add the 1 tablespoon cold water to the herb liquid.

Beat the egg yolks in the top of a double boiler (not over the water). Slowly add herb liquid. Add a few tablespoons of the room temperature butter to the egg yolks; place over, *not touching*, boiling water. Cook and stir till butter melts and sauce starts to thicken. Continue adding butter and stirring till all has been used and sauce is smooth as thick cream. Remove from heat. Salt to taste and add the 1 teaspoon minced tarragon. Makes 1 cup sauce.

KONA INN

Kailua-Kona, Hawaii

PASSION FRUIT PUNCH

In pitcher or other suitable container combine equal amounts of canned passion fruit (lilikoi) juice, guava or peach nectar, and unsweetened pineapple juice. Stir in enough maraschino cherry syrup or grenadine to tint to desired shade of pink.

Pour the punch over ice cubes in tall glasses. Garnish each glass of punch with a maraschino cherry and a halved orange slice slipped on a glass stirrer; also tuck in a pineapple spear and a sprig of fresh mint.

KONA SUNSET

For each serving, roll a large scoop of vanilla ice cream in freshly grated or flaked coconut, coating the ice cream thoroughly. Then place the ice cream in a chilled sherbet dish.

Tint coconut syrup with a few drops of yellow food coloring, then drizzle the tinted syrup over the coconut-coated ice cream in sherbet dish. Top each serving with a mandarin orange section and a red maraschino cherry. Garnish each sundae with 2 of your favorite tea-sized, crisp butter cookies. Serve immediately.

MAUNA LOA PARFAITS

Start each parfait with a large spoonful of chocolate syrup in the bottom of a chilled parfait glass. Add 3 small scoops of chocolate ice cream and then add another large spoonful of the chocolate syrup.

To get a pretty marbled effect in the parfait as shown in the picture, run a knife down the side of the parfait glass, then lift it up.

To serve, top parfaits with a generous dollop of whipped cream and trim with toasted macadamia nuts.

BANANAS IN NECTAR

To keep bananas pretty and bright, peel and slice them directly into a small amount of chilled orange, grapefruit, or pineapple juice; drain.

Then, fill chilled sherbet dishes with the drained, sliced bananas. Add enough frosty cold guava, papaya, or apricot nectar to each sherbet dish to cover the banana slices.

Garnish each serving with a few mandarin orange sections, a red maraschino cherry, and a sprig of mint. Serve bananas this way as a first-course appetizer or light dessert.



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